

ABSTRACT

A method for making a laminated pizza crust is disclosed herein. The pizza crust is produced by resting a formulated dough mixture, cutting the dough, rolling the dough into a sheet, extruding high-melt margarine on to the sheet and folding it over the margarine to form a fatted dough, stretching the fatted dough, piling the fatted dough onto itself to create several layers, stretching the dough a second time, piling and rolling the dough again, stretching the dough a final time to a predetermined thickness, puncturing the dough sheet, cutting the dough sheet into pre-determined pizza shapes, and finally baking the shapes. The baked crust can be topped with pizza ingredients and frozen. Upon reheating by the consumer in either the microwave or a conventional oven, the crust exhibits an improved texture, flakiness, and flavor.

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